

Confessions of Meredith Cornaholics

Elizabeth Alexander and Mary Kathryn Howard are the 2012 Cornhuskin' co-chairs. They have shared this role since their freshmen year and are self-proclaimed Cornaholics. These are their words:

Q: When did you first learn about corn?

EA: My wonderful big sister, Meredith Alexander, was a member of the class of 2009, and it was during her freshmen corn season that I first learned about Cornhuskin'. Our mom, Cinda Alexander ('83), loves to tell her girls all about her years of Corn now that we have 'experienced it.' It was in my blood all along!

Q: What's the extent of your involvement in corn?

MK: EVERYTHING! We have been co-chairs since freshmen year, so we pretty much know almost everything there is to know about Cornhuskin', not to be cocky. We designate people to become heads of different things like dance, can art, sweat-shirt designs, props, and word parade. We oversee everyone, but there is also a lot of behind-the-scenes work we have to do like reserve rooms, get times for skit tryouts ready, and things like that.

EA: I eat, drink and breathe Corn. There are some nights when it takes hours to fall asleep because I can't stop planning or making to-do lists in my head. If I can fall asleep, corn is likely to show up in my dreams. It may or may not be a serious problem. Is there such thing as Cornaholics Anonymous?

Q: What's been the best memory from corn so far?

MK: Definitely when we got second place our sophomore year because it felt like we had just gotten first. I remember Elizabeth and I looking at each other and screaming with excitement and then we started crying because we were so happy. We were just not expecting to get second, even though we knew how awesome our girls were. We just thought sophomores getting second place would never happen.

Q: What are the advantages of being a Cornaholic?

MK: To get to have some awesome times with your classmates! It creates friendships like no other and you get to see people that you wouldn't often see in your everyday classes. And also you get to know the inside scoop on everything CORNY!

EA: It's a fantastic excuse to act ridiculous. The posh wardrobe. Hours and hours . . . and hours making priceless memories with priceless people. Pride in a hard day's work. Surprisingly, a number of life lessons.

Q: What are the disadvantages of being a Cornaholic?

MK: A lot of the time, you don't have time to finish your homework unless it is like two in the morning. And of course, there is drama that comes with being a Cornaholic. I will just leave it at that.

Jillian Curtis, Staff Writer

EA: Lack of sleep. Delirium. Bloating due to sodium in canned drinks. So many shirts, so little drawer space. Sore dancing muscles 24/7. Headaches from haters.

Q. Do you ever get, "That's weird," as reaction from other people when you talk about corn?

MK: ALL THE TIME! Especially from my family because they didn't know what it was. But now they are cornaholics too, which is quite humorous. My dad calls me with a few ideas of his own every now and then, which I always take into consideration

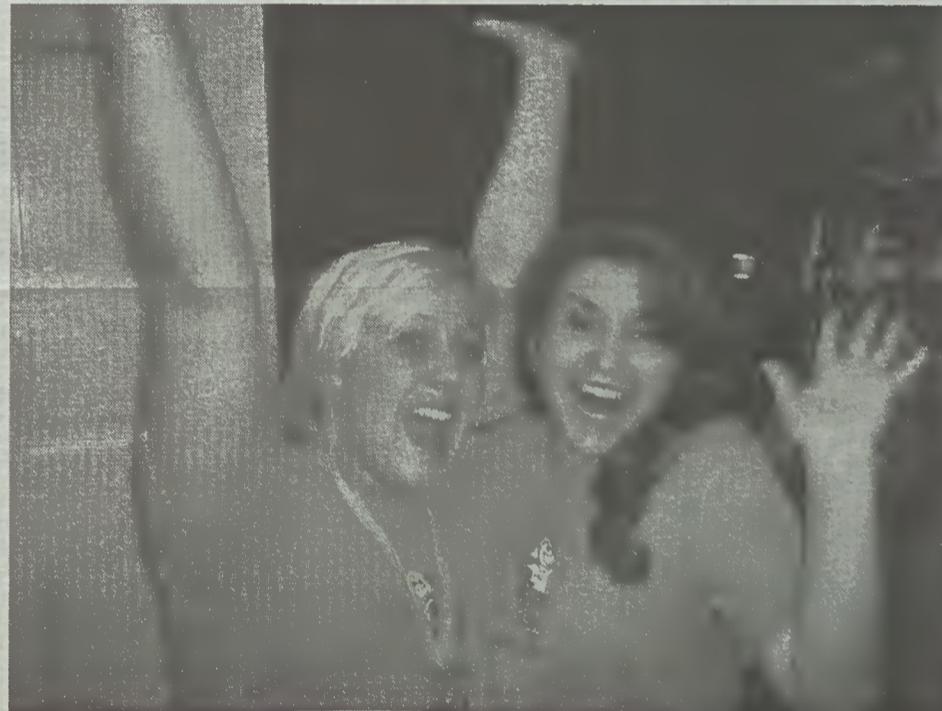
Q. If you do get that reaction, why and how do you deal with it?

EA: Wouldn't you think it was weird? I tend to laugh because I know I sound absurd. Then I enthusiastically explain it all in the most logical way possible. This usually results in a blank stare.

Q. Will you continue to be a Cornaholic after you graduate?

MK: Of course! I have to come back to see my Lils'! Lorri Cole, who is one of my lils' and a Cornhuskin co-chair for her class, would kill me if I didn't!

EA: No amount of rehab could cure this addiction. I'm hopeless. Mary Kathryn and I may need couple's counseling to cope with post-Corn depression.



Howard, left, and Alexander. Photo via Mary Kathryn Howard

Corn Inspired Recipes

These recipes are from allrecipes.com in honor of Cornhuskin'.

Cranberry Cornbread

Ingredients:

- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 cup cornmeal
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/2 cups buttermilk
- 1 cup cranberries, halved

Directions:

1. In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine the flour, cornmeal, baking powder and salt. Add to creamed mixture

alternately with buttermilk. Fold in cranberries.

2. Transfer to a greased 9-in. square baking pan. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Corn Chowder

Ingredients

- 4 cups water
- 4 cups diced peeled potatoes
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1/2 cup shredded carrot
- 1 (15.25 ounce) can whole kernel corn, drained
- 1 (15 ounce) can cream-style corn
- 1 (10.75 ounce) can condensed cream of mushroom soup,

- undiluted
- 2 cups chopped fully cooked ham
- 1 (4.5 ounce) jar sliced mushrooms, drained
- 1 1/4 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 6 bacon strips, cooked and crumbled

Directions

1. In a soup kettle or Dutch oven, combine the first five ingredients; bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender.

2. Add corn, soup, ham, mushrooms, milk, salt and pepper; heat through, stirring occasionally. Stir in bacon just before serving.

Emily Gamiel, Editor
Ashleigh Phillips, Editor



image via allrecipes.com